

Oldenburg Rondekop Series Stone Axe 2017

This wine is elegance, bottled. A deep, rich and vibrant purple fills the glass. The nose brings out vanilla, violets, rose petals and lavender in layers, creating a bouquet of complexity. The palate is rich with luscious fruit first, followed by white pepper and finishing with a crescendo of vanilla. Over time, aromas of mocha, white chocolate and savoury compote complete the sublime palate. Velvety tannins and an exceptionally balanced acidity perfects the backbone of this superb wine.

variety : Shiraz | 100% Syrah

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.2 g/l pH : 3.56 ta : 5.7 g/l

type : Red

pack : Bottle **size :** 750ml **closure :** Cork

The Rondekop Series wines represent a small selection of the best barrels - either single cultivar or a blend - from our iconic Rondekop hill. We believe there are 8 Natural Elements which uniquely impact our vineyards, creating quintessential wine producing conditions. At the center of it all is our perfectly round hill, Rondekop: the 8th natural element. Several stone axes have been found on Rondekop itself. These stone axes are from an early Stone Age, estimated to be at least 100,000 years old. Knowing that early humans lived and hunted on Rondekop adds to the mystical nature of our valley. In this special place, we planted our Syrah vineyard blocks.

in the vineyard : A challenging season led to a smaller - but exceptional - wine grape harvest at Oldenburg Vineyards, despite the second consecutive very dry season. These challenging conditions produced healthy and highquality grapes which produced wines of exceptional quality. Due to the dry conditions, smaller grape berries were produced, leading to an increase in colour and flavour intensity of the wines.

about the harvest: Grapes were hand-picked, with bunches and berries carefully sorted by hand.

Harvested: 13 February 2017 at 23.8° Balling

in the cellar : Grapes were harvested and sorted carefully by hand, and cold-soaked for 3 days before fermentation was initiated. Pump overs were performed three times daily. Wines were matured for 18 months in 300L French oak barrels of which 43% were new

